

Product Characteristics

Unique Technology · Multiple Functions Save-most Thermal Cooker

● Unique Technology

The special designed inner pot can absorb heat rapidly and conduct equally to the pot. When the pot brings to a boil, the high temperature collected by the steel ring allows the food inside remain cooking for at least 25 minutes, after placed into the stainless double-isolation thermal pot. (under 30° C)

● Energy Economical

High energy efficiency. It is very convenient and handy for preparing soups, dishes, or stewing meats. When the pot brings to a boil and the heating ring turns red, just moves the pot into the stainless steel thermal pot. It's all set. More energy economical and safer than pressure cookers.

● Multiple Functions

The product can prolong the cooking process as thermal pot. It also remains the aroma and texture of foods as other pressure cookers do.

● Efficient Heat Preserving

The stainless double-isolation thermal pot along with the stainless vacuum lid can not only successfully preserve heat for long time, but also keep the freshness of food by isolating from bacteria.

● Safe and Convenient

Unlike pressure cookers, the cooking process is under normal pressure. So it when placed in the thermal pot. It is definitely much safer than regular pressure cookers. In addition, the stainless steel thermal pot can be served as fresh keeper and ice basket.

● Environment Sanitation

The special heating ring can prolong cooking without heat supply. It helps reducing energy consumption and pollution.

Introduction

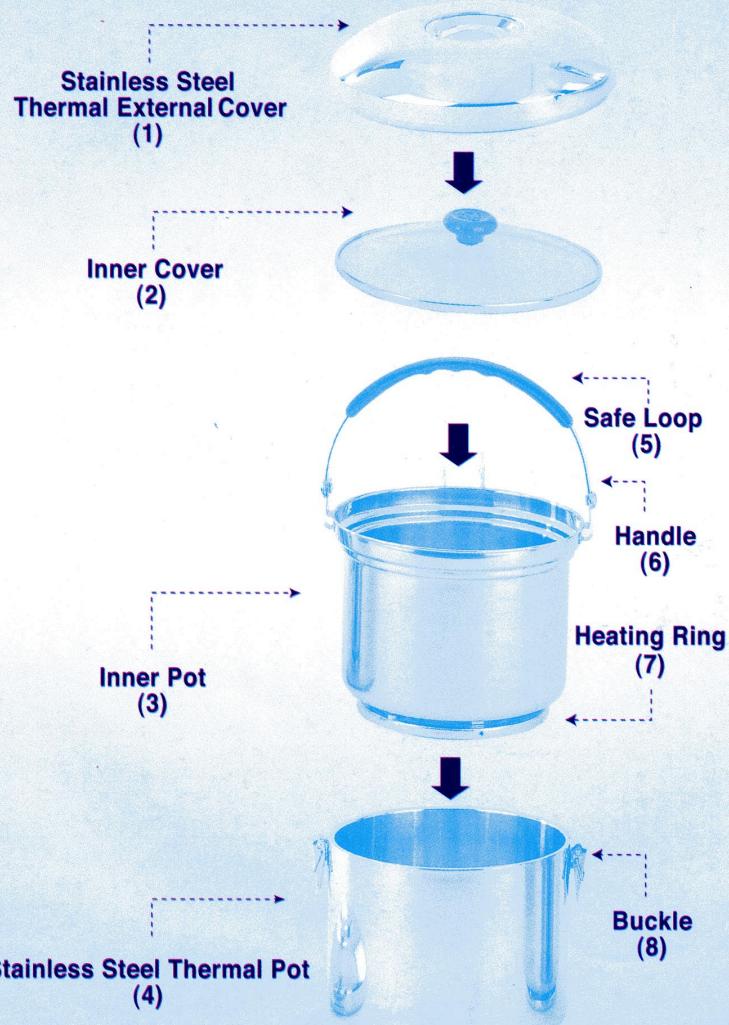
Multiple functions Economical and Environmental sanitation

Made of high quality stainless steel, the product combines the advantages of conventional thermos pot and pressure cookers. It is safe for use, time-saving, economical and suitable for multiple purposes.

The pot consists of 4 parts: Stainless thermal pot, stainless steel external cover, inner pot and innercover. The inner pot is exclusively designed with heating ring at the bottom. When placing the pot on the stove, the heating ring will simultaneously collect losing heat, save the heat and turn the ring red. When the pot brings to a boil, then remove it to the thermal pot. At average, it takes 10 minutes only. In terms of energy efficiency, it is 25%~30% better than regular pressure cooker, and 50% than thermal pot. Under 30° C, it also provides longer hours of heat preserving : 70° C for 4 hours, or 50° C for 8 hours.

Regular thermal pot cooks by constraining the heat in the enclosed pot. However, this product is equipped with heating ring which can gather and absorb high heat. When removed from flare, the high temperature collected by heating ring allows foods keep cooking. Also, given the fact that it is under normal pressure, the pot is much safer than pressure cooker.

Parts of Product



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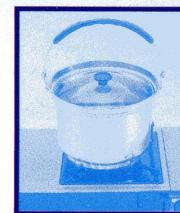
Instruction

Warning!

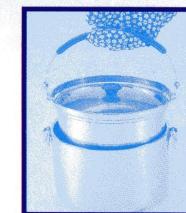
The stainless steel thermal pot is for the purpose of heat-preserving only. NEVER place it directly on the stove.



Correct method



- 1 Place the heating-ring inner pot with cover on the stove.



- 2 After it comes to a boil, place the pot into the stainless steel thermal pot for further cooking and heat-preserving.

Caution

- Stainless Steel Thermal Pot is mainly to protect the inner pot . PLEASE DO NOT PLACE IT ON TOP OF DIRECT HEAT.
- The safe loop of inner pot is extremely hot when cooking. Please keep the loop upwards. DO NOT TOUCH with hands.
- When removing the inner pot from heat, please place it in the thermal pot. Otherwise, it may affect cooking result, or burn the tabletop.
- Never leave the inner pot directly on the tabletop when taking food out of cooker, or reheat the food. The remaining heat of pot may burn tabletop.
- Use cool water for cooking. When foodstuff is emptied from the inner pot, please leave the inner pot in the thermal pot. The heating ring is still leasing heat at this moment. Please add cold water to cool down the inner pot, which will enable to prolong its use life.
- This product is only designed for gas stove, not for microwave and electrical stove.

Note : When placing cooker in the thermal pot, the food inside can be kept stewed at least 25 minutes (at the room temperature (30° C))
When placing food in the thermal pot, it may be kept at approximate 70° C for 4 hours, or 50° C for 8 hours.

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Procedure

